

Kee's × SHELTER × MASON.

CRAFT UNION

2 - 4 OCTOBER
5-COURSE COMMUNAL SET DINNER
SGD 95++ per person

KEE'S

FOIE GRAS KAYA 'TOAST'

foie gras terrine, coco peanut
butter, frozen foie gras shaving

SHELTER

SNACKS

TUNA TARTARE

black saj crisp,
gentleman's relish, lardo

MASON

MUSSELS ON TOAST

Lisbon paste, dill,
fennel, garlic chip

STARTERS

STRACIATELLA

Javanese truffled honey,
coffee sourdough crisp

SOUTHERN FRIED QUAIL

pickled zucchini, paprika,
burnt lime

MAINS

BARBECUE PRAWNS

burnt citrus salsa, lemon basil

CARRARA WAGYU BAVETTE 9+

sour onions, fermented chilli

SIDES

GRILLED GREEN TOMATO SALAD

smoked ricotta, sherry vinegar

BRUSSELS SPROUTS

dupuy lentils, onion dressing

DESSERTS

STICKY TOFFEE PUDDING

butterscotch sauce,
ginger chantilly, chocolate pearl

DARK CHOCOLATE TRUFFLE TART

whipped salted caramel,
toasted milk crumb

BRIOCHE PUDDING

calvados, milk ice-cream

SIGNATURE SIPS - \$22++

SUNSET SPRITZ

Herradura reposada,
Montelobos mezcal, Aperol,
prosecco, watermelon, jalapeno

MACHU PICHU

pisco, cointreau, passionfruit,
orange bitters

GYOKURO GIMLET

Hayman's London Dry Gin,
gyokuro tea, yuzu, Japanese
rice cracker



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE

FOR FOOD ALLERGIES PLEASE SHARE WITH OUR FRIENDLY STAFF FOR RECOMMENDATIONS

Menu offerings may be adjusted. Prices are subject to prevailing government taxes and service charge.